

MENU WEEK 50

	MEAT	VEGETARIAN	COLD CUTS	SALADS
MONDAY	Moussaka with spiced danish beef, layered with potatoes and aubergine Allergens: 1, 7	Moussaka with several types of lentils, layered with potatoes and egg plant Allergens: 1, 7	Turkeychorizo with pumpkin pesto and crispy pumpkin seeds Salad made with baked saithe, crispy fennel and tomatoes Variety of nordic and european cheeses Allergens: 7	Split peas with grilled carrots and radicchio with green salsa og parsley, basil and Vesterhavs cheese Baby romaine lettuce with daikon, oranges ans sunflower seeds
TUESDAY	BQ-glaced danish shank of pork and mashed pumpkin au gratin with Vesterhavs cheese and crispy seeds. Allergens: 1, 7	Otto made with nordic pearl barley with pumpkin, Vesterhavs cheese and soft thyme Allergens: 1, 7	Roastbeef with homemade pickles, crispy onions and horseradish Allergens: 1 Mackerel in tomato compote with mayonnaise, capers and dill : 7 Chicken salad with roast mushrooms, porcini mayonnaise and lots of chives : 7	White quinoa with baked peppers, courgettes, tomato and lots of herbs Green salads with a variety of olives and herbs
WEDNESDAY	Cuvette of turkey braised with apples from Lilleø and Meyers Brændeale. With roasted potatoes with seasalt and lots of herbs. Allergens: 1	Pasta peperonata with sweet bell peppers, grana and rocket salad Allergens: 1, 7	Fennelsalami with sweet and sour red onion-compote Fish terrine with blue mussels and herbs, served with sauce tatar Allergens: 1, 2, 7 Variety of nordic and european cheeses Allergens: 7 Shots: Orange - ginger - lemon verbena	Puy lenthals with cabbage, rocket salad and nordic vinaigrette Baby spinach with cabbage and salted cucumbers
THURSDAY	We serve Christmas lunch today, se the menu on separate sheet.			
FRIDAY	Tagine made with danish beef and lots of vegetables, warm spices and bulgur wheat with oliveoil, parsley and mint Allergens: 1, 7	Tagine with chickpeas, roasted vegetables, warm spices and bulgur wheat with oliveoil, parsley and mint Allergens: 1, 7	Cold cut roll of pork with black pepper and parsley, topped with aspic and mild onions Salmon rillettes with crispy fennel, apple and dill Allergens: 7 Slices of salted danish beef with strong mustard and apples	Chickpea salad with lovage salsa, mild red onions od crispy seeds Green salads with crispy german turnips

Allergy Marking is with the following characters 1. = Gluten, 2. = Shellfish, 7 = Lactose, and 8. = Nuts

Call Meyers Kitchen on 2510 2795 if you would like information on any other allergens in today's buffet